

Fig. 1

Taking an order for goods from a customer which includes at least one temperature sensitive, perishable item and arranging for the delivery of the perishable item(s) to a customer designated location within a time range agreeable to the customer and the purveyor, setting a maximum elapsed time for shipping, delivering and opening of the packaging for the ordered perishable item(s) from the time the packaged item(s) go into shipping until the time the packaged item(s) should be unpacked and appropriately used or stored, and entering that order and attendant data into a computerized data base and associating it with a unique alphanumeric code.

Packaging the temperature sensitive, perishable item(s) into an encompassing, temperature generating sub-unit which maintains, in combination with the other packaging elements to be applied in the packaging of the ordered item(s), all of the perishable item(s) in the area which the sub-unit encompasses within a temperature range that prevents temperature damage to the perishable item(s) for a period of at least hours and consistent with the agreed to maximum elapsed time period.

Actuating a monitor that monitors at least a maximum, predetermined, elapsed period of time and entering a time associated with the time of actuation of the monitor into a computerized data base and physically associating the monitor with the item(s) being packaged.

Using additional temperature-change-blocking packing material to encompass the temperature generating sub-unit and its encompassed perishable item(s) and putting the additional packing material and the sub-unit with its perishable item(s) in a container and closing the container.

Delivering the closed container containing the sub-unit and its encompassed perishable item(s) to the customer specified location.

Providing information to the customer with respect to re-contacting the purveyor when the delivered package is opened, providing the purveyor with the unique alphanumeric code.

Tracking in the computerized data base at least when the customer re-contacts the purveyor and provides the unique alphanumeric code and the time of the customer re-contact.

3 6 8 1 4 2 5 6 0

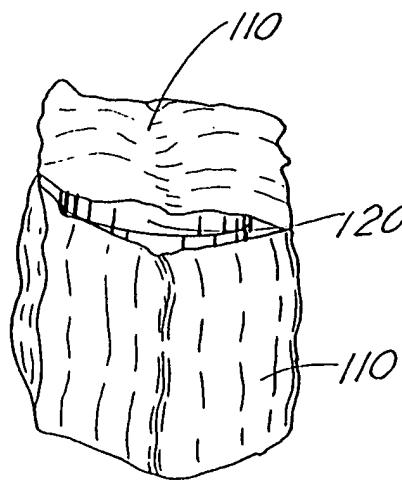


FIGURE 2

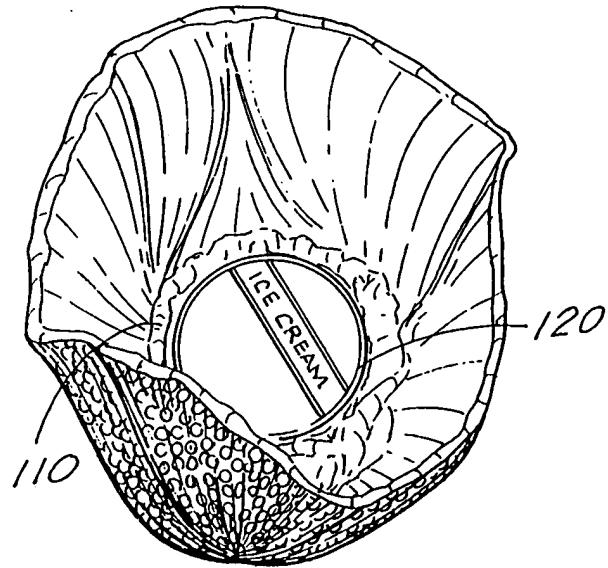


FIGURE 3

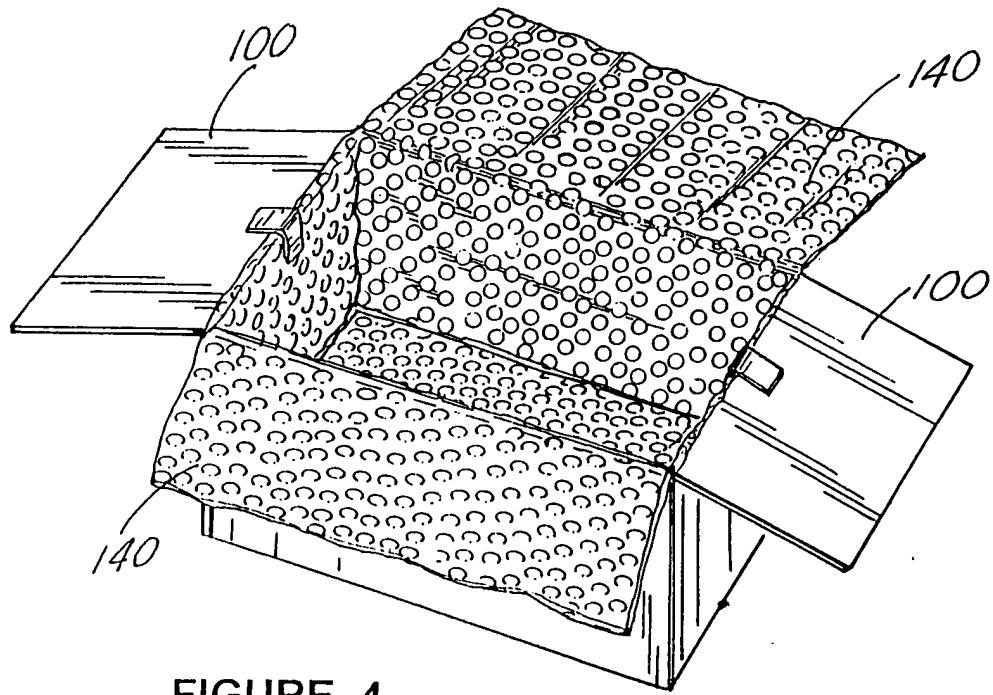


FIGURE 4

17
T 03 0123" 2" 4" 5" 6" 7" 8" 9" 10" 11" 12"

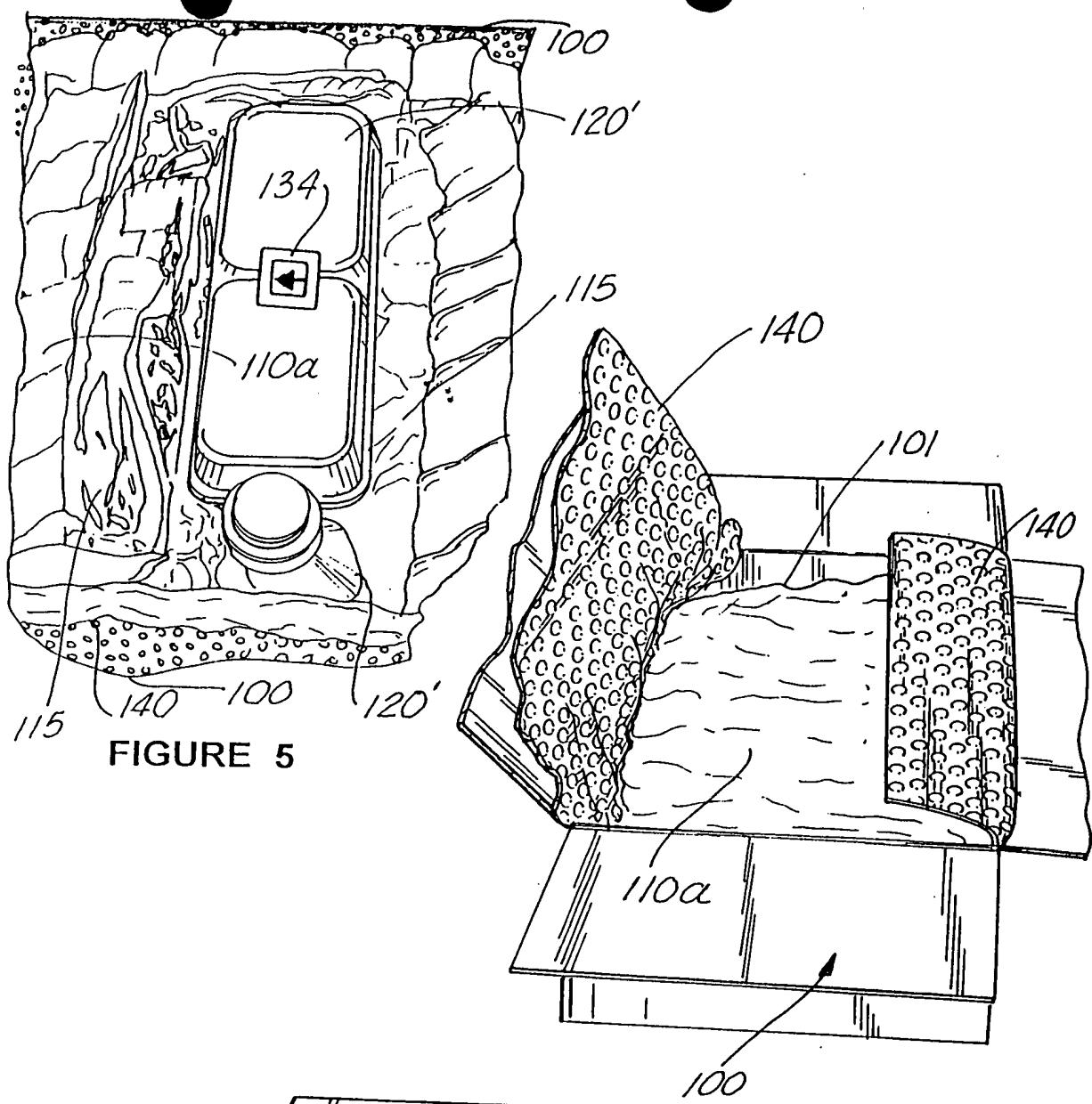


FIGURE 6

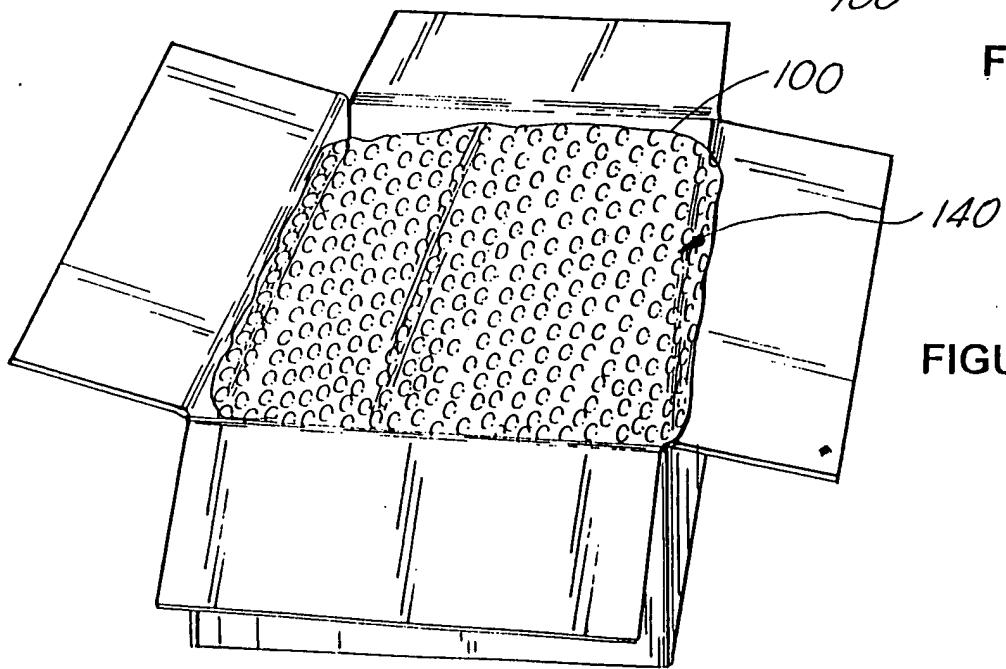


FIGURE 7

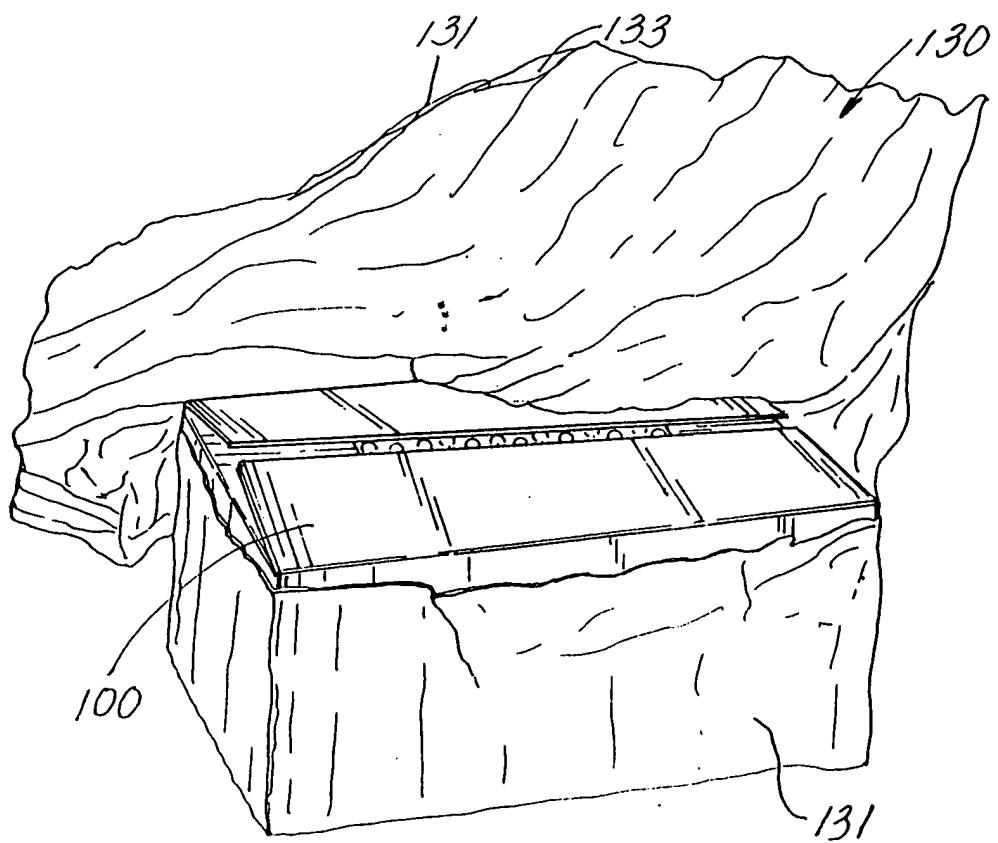


FIGURE 8

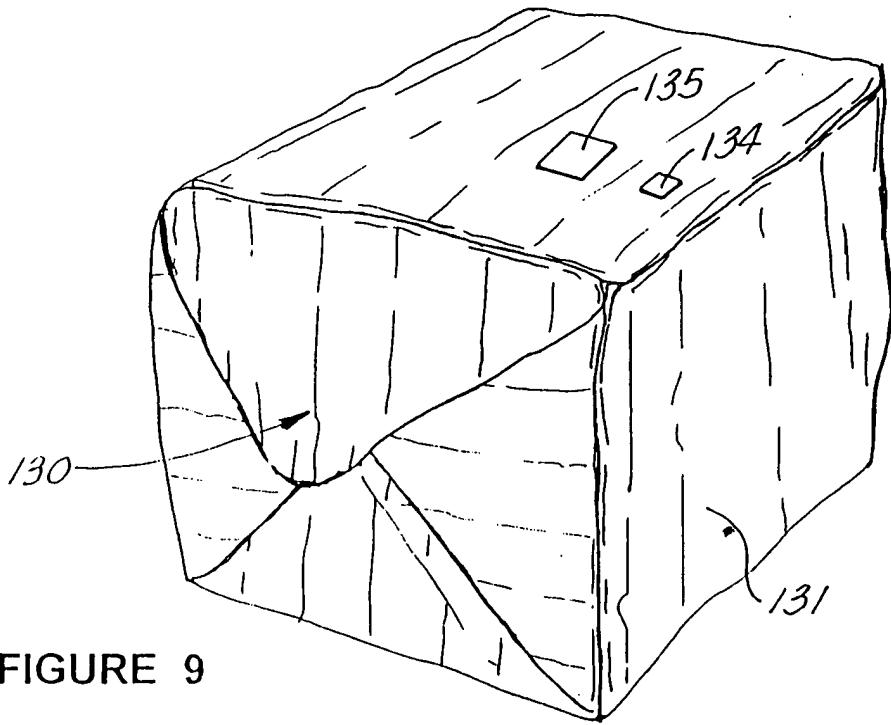


FIGURE 9

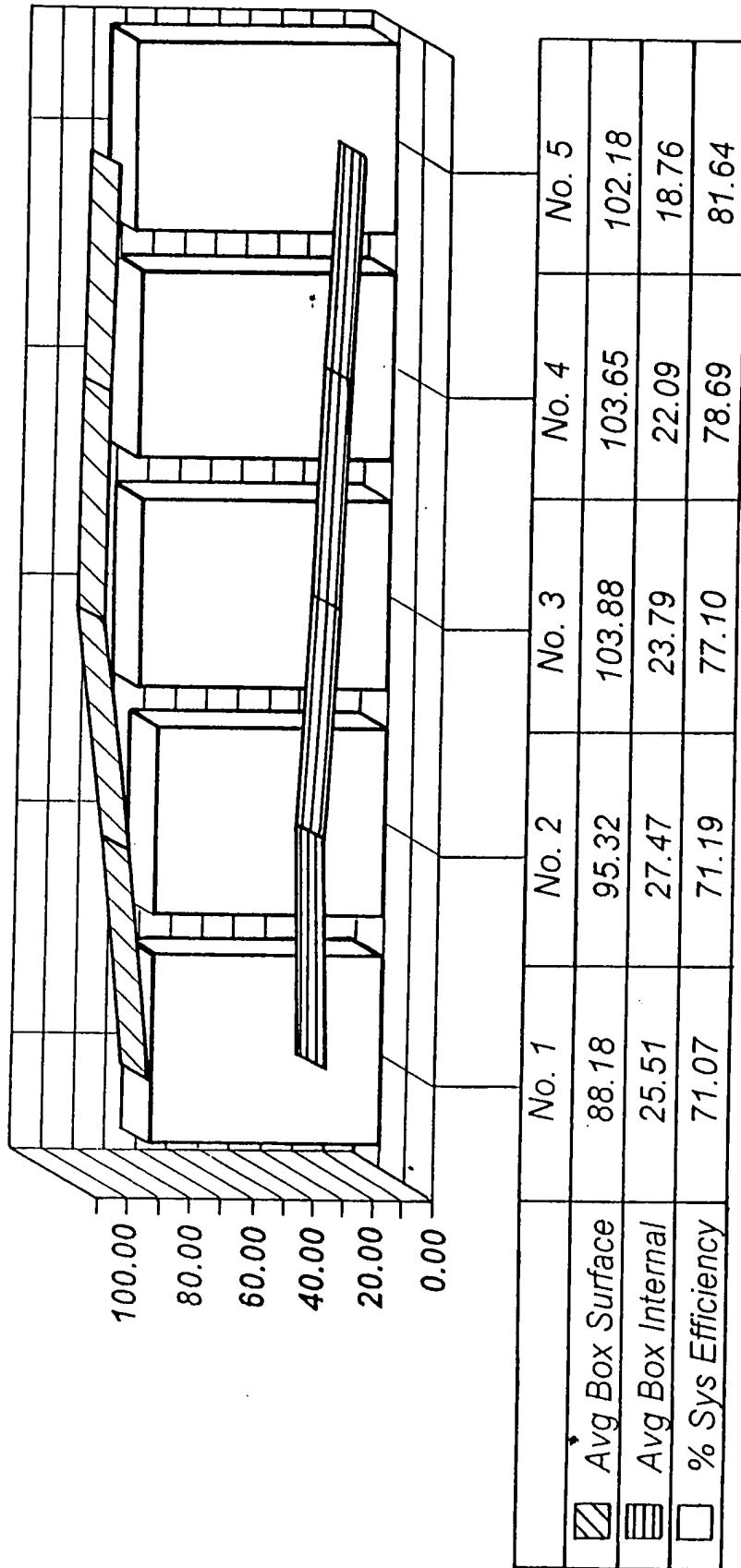


FIGURE 10

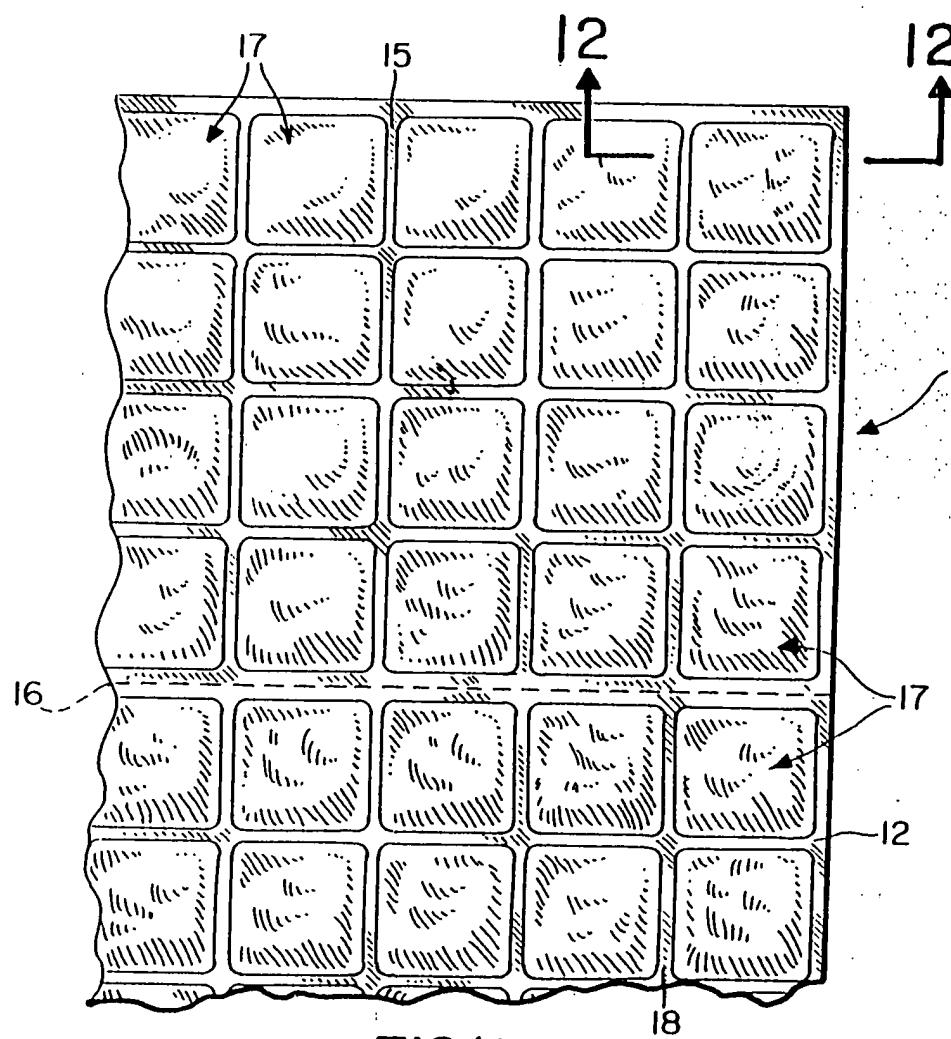


FIG.11.

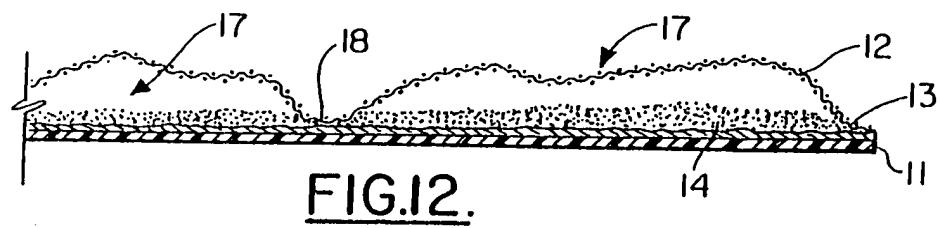


FIG.12.

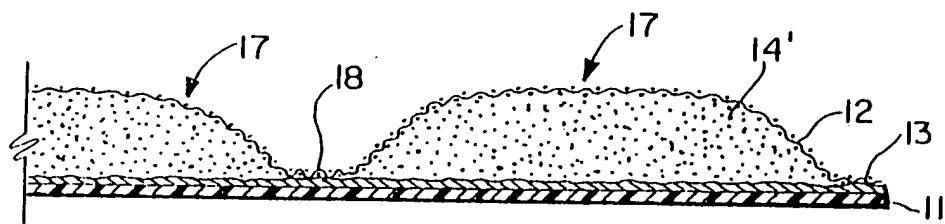


FIG.12A.

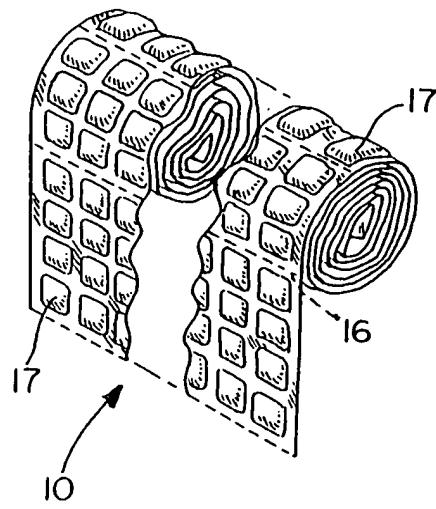


FIG.13.

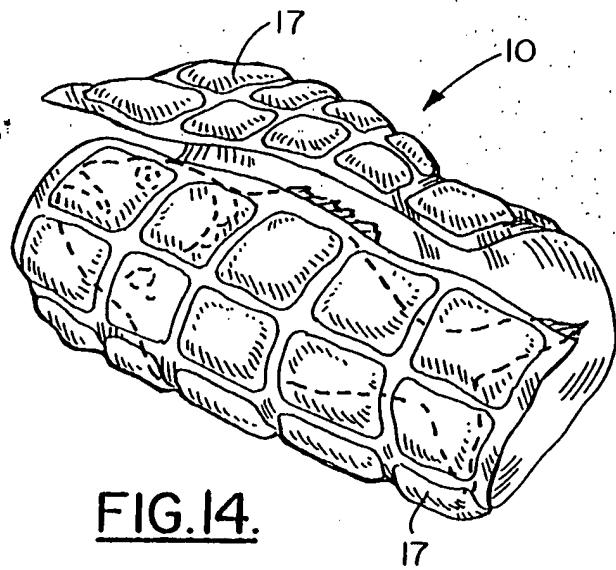


FIG.14.

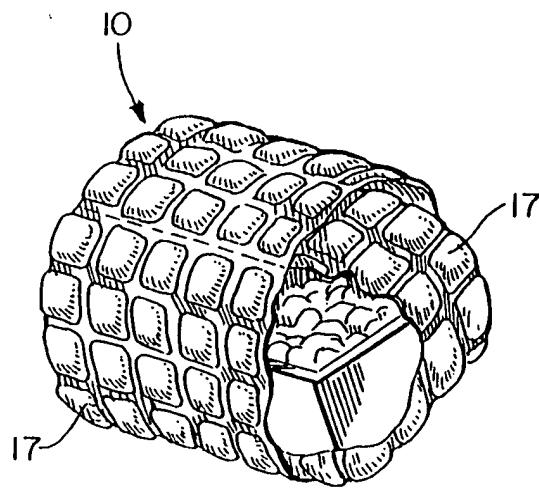


FIG.15.

FIGURE 16

Kosher Meat Purveyor - 72 Hour LAB Test - 5 Feb to 8 Feb - Summary Graph (All Rights Reserved)

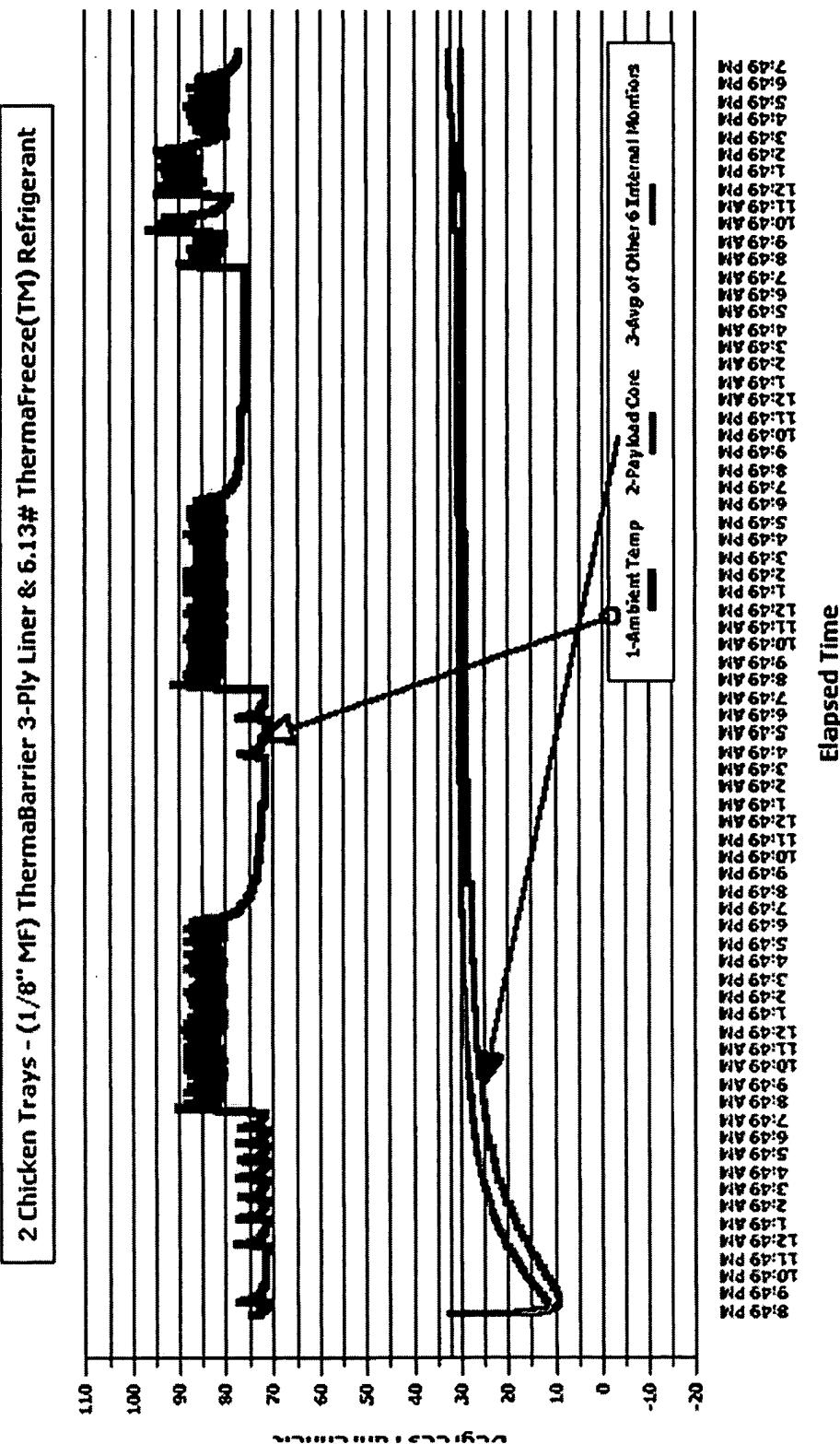


FIGURE 17

[Prepared Meal Producer] 21 Dec to 24 Dec (All Rights Reserved)
72 Hour LAB Shipping Test for Dysphagia Diet Foods Shipment [Summary Graph]

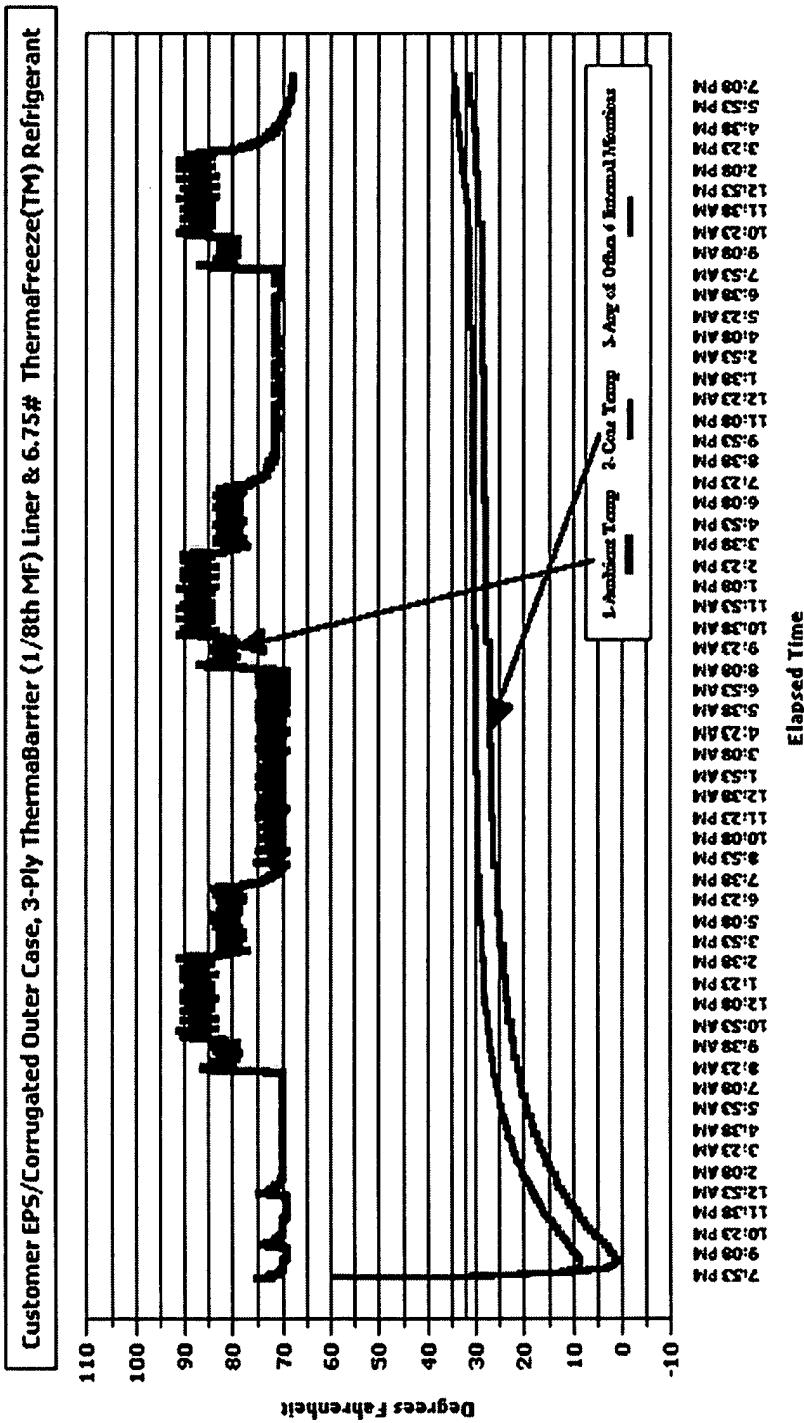


FIGURE 18

International Processed Potato Producer - 8B:05 Hour (3 Days, 16 Hrs, 5 Mins) FIELD Test
Time of Test - 5 Apr to 9 Apr via UPS Ground Service - Summary Graph (All rights Reserved)

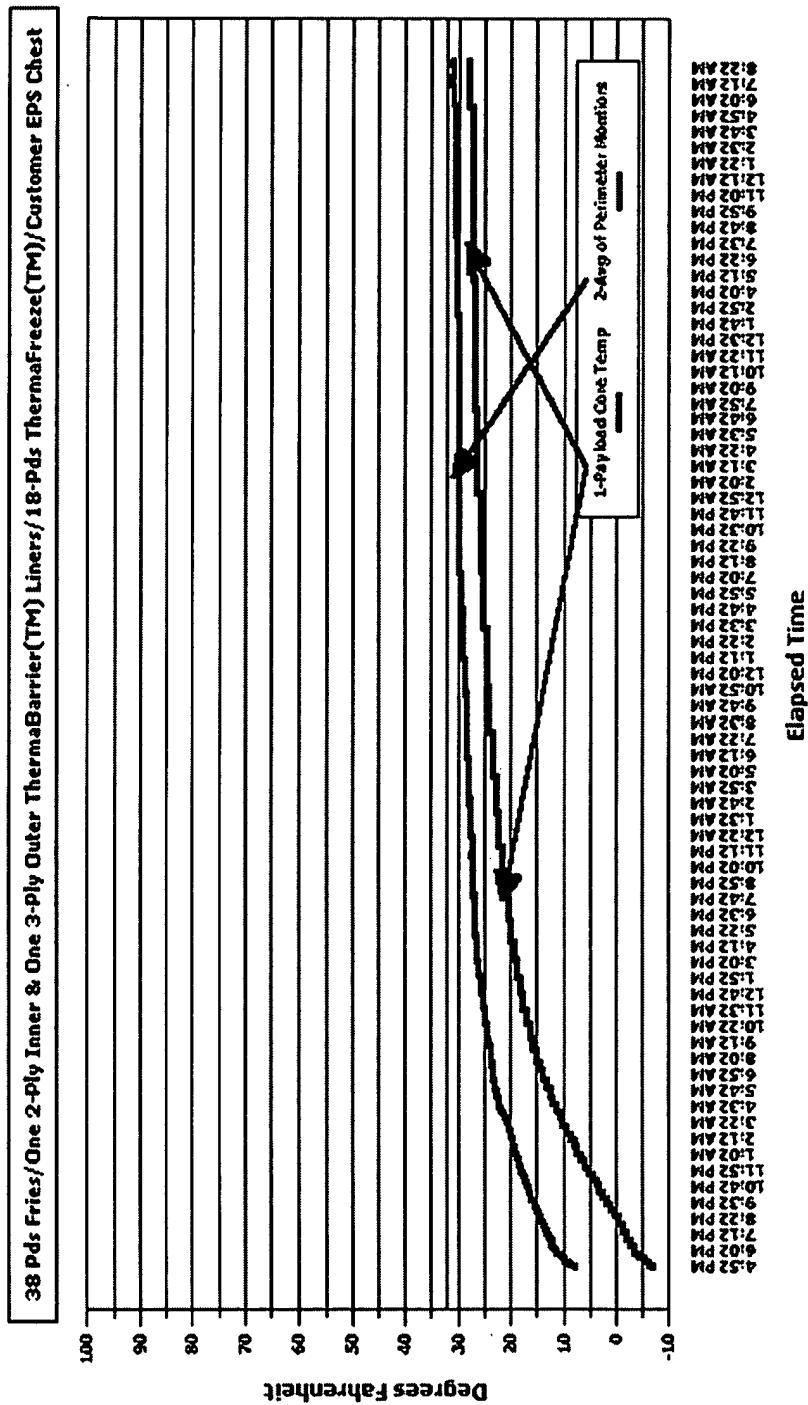


FIGURE 19
 [Midwestern Candy Manufacturer] - 66-Hour FIELD Test - 23 to 26 April, 2001
 SUMMARY Test Results From Test in Plain Corrugated Box (All Rights Reserved)

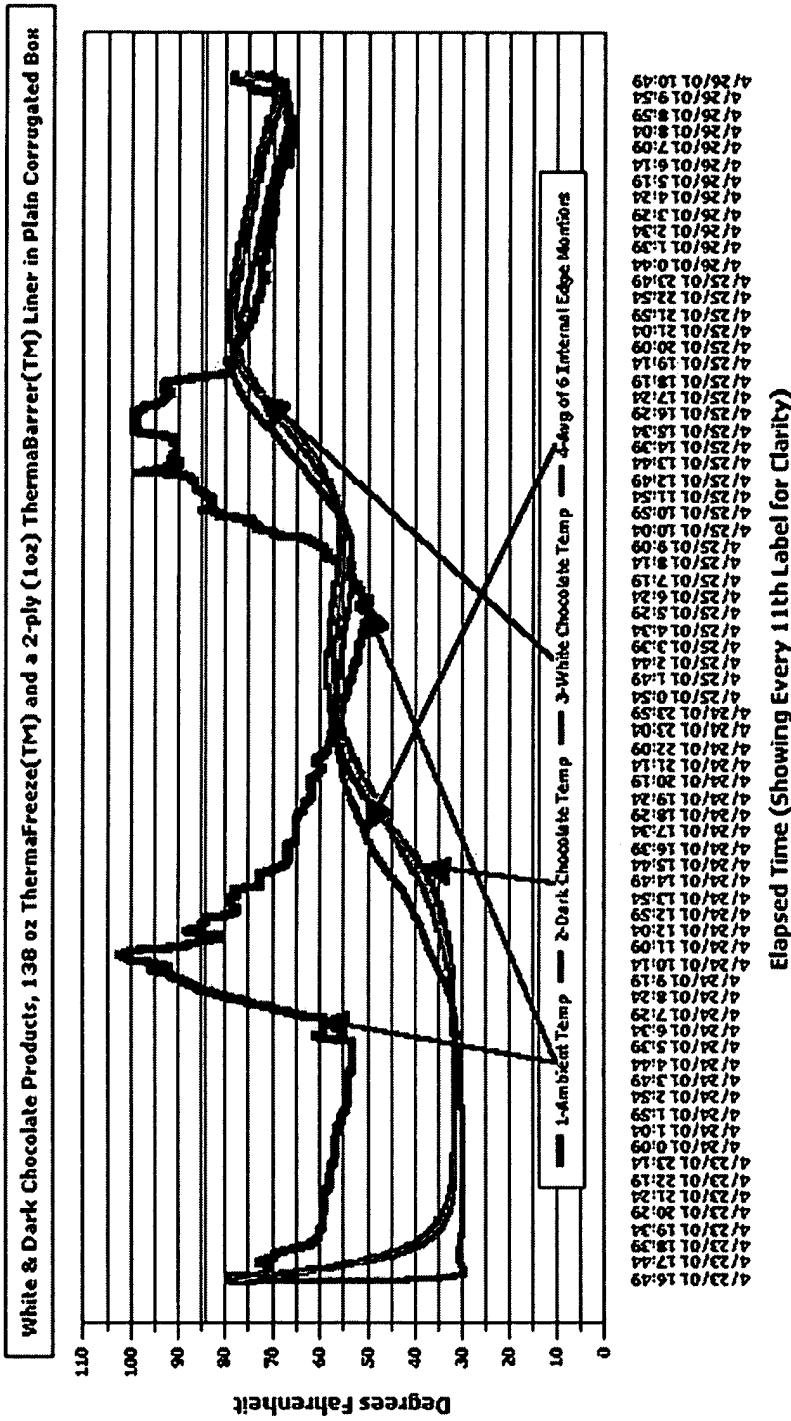


FIGURE 20

NON-ATTENDED Scenario - 15-Hr, 30 Min Emulated Perishables Delivered very (in Corrugated Box)
with Last 3 Hours, 20 Minutes in Direct Sunlight Emulating Outside Home Standing Time (All Rights Reserved)

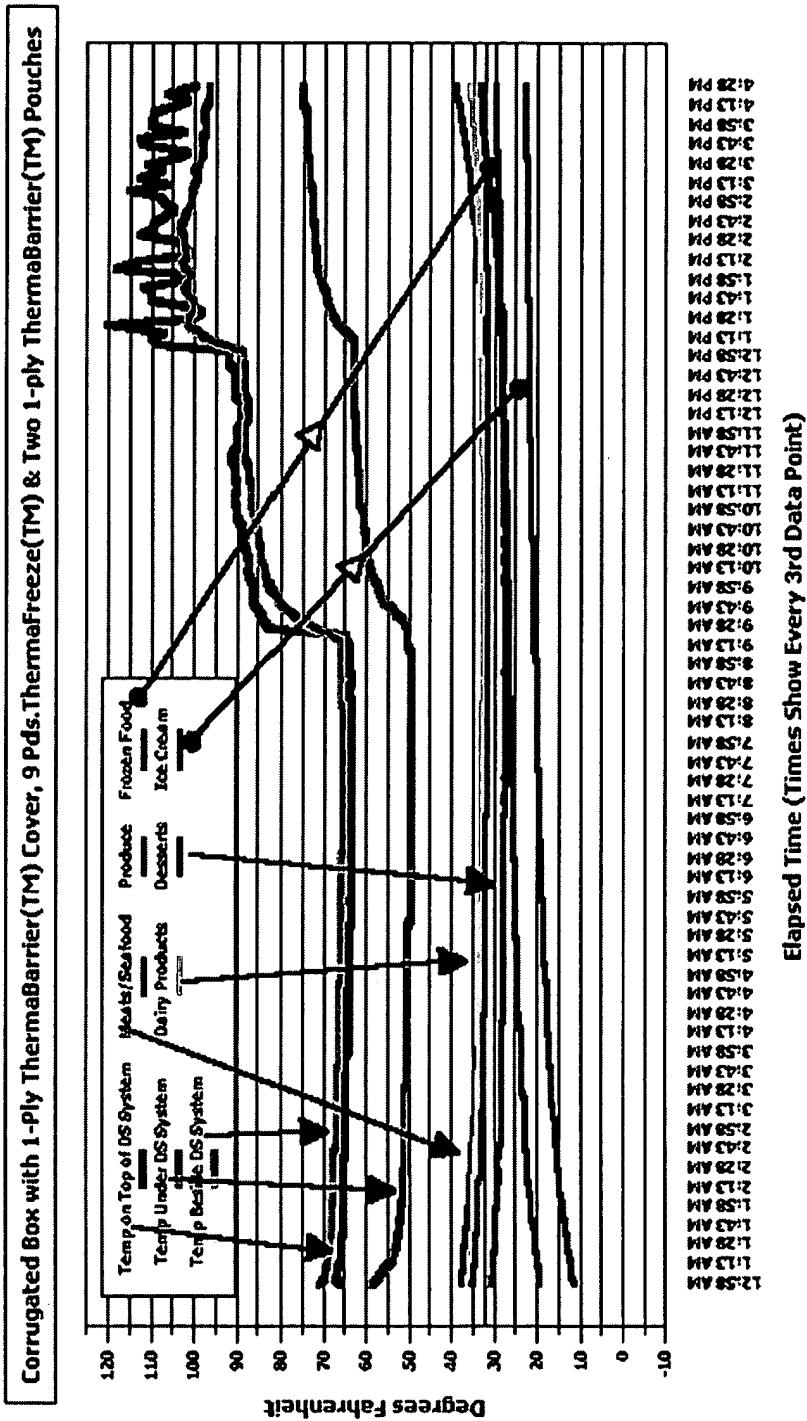
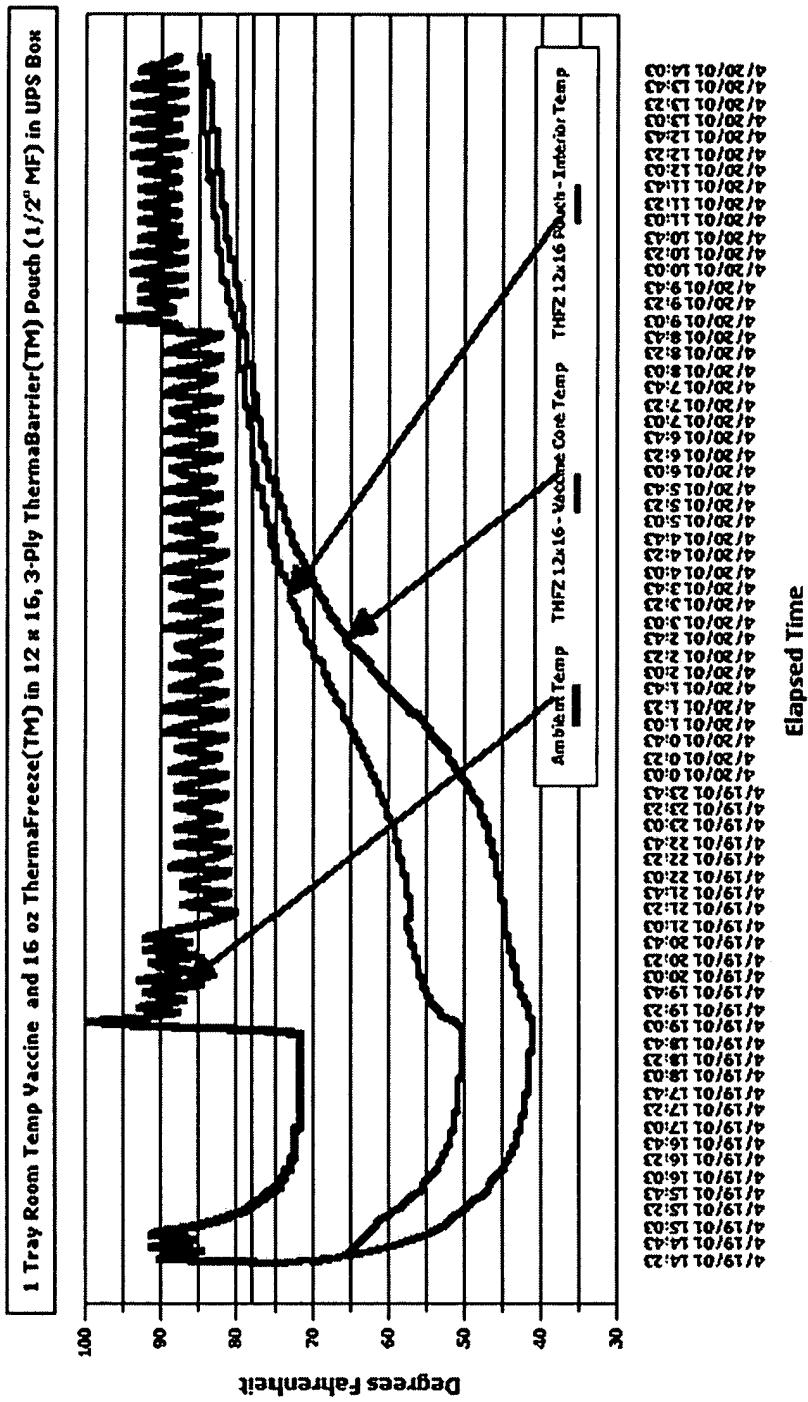


FIGURE 21

**24-Hour Lab Chamber Torture Test - 19 to 20 April
Summary of Results from ThermaBarrier 12 x 16 x 1/2" MF Pouch Test (All Rights Reserved)**



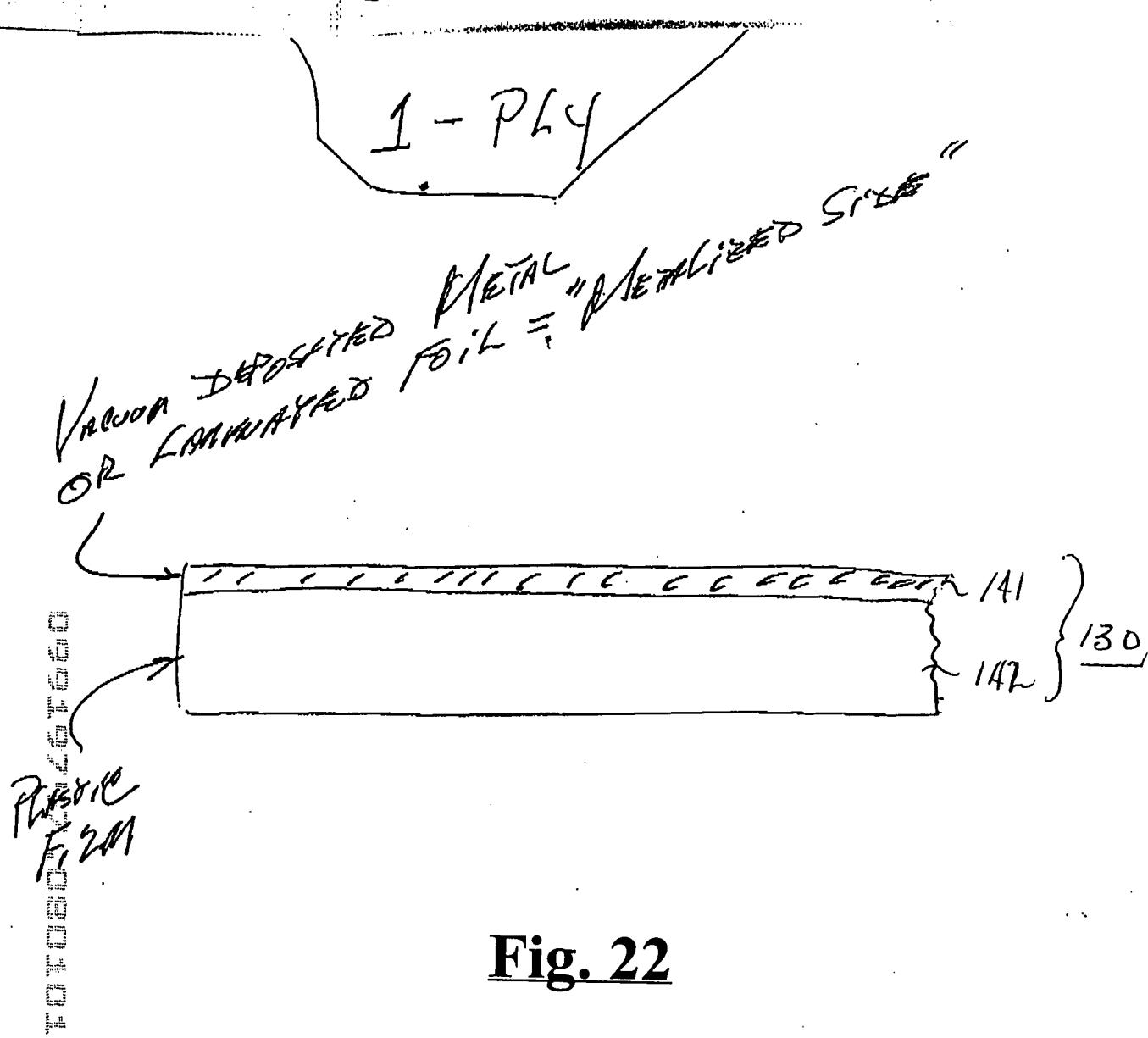


Fig. 22

Z-PLY (VERSEE[®] 1)

100% 0.020" CTE G7650

BUBBLE WRAP WITH BUBBLES
FACING THE "METALIZED FILM" SUBSTRATE

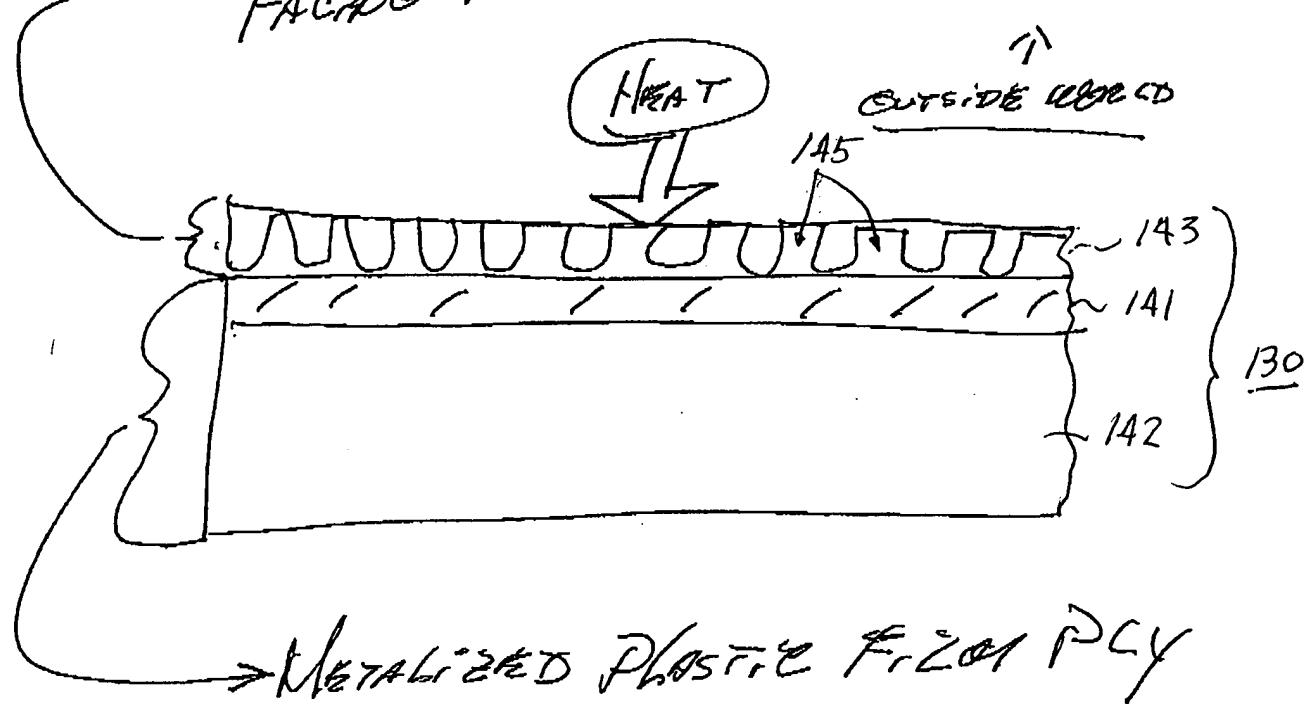


Fig. 23

2-PLY (Version #2)

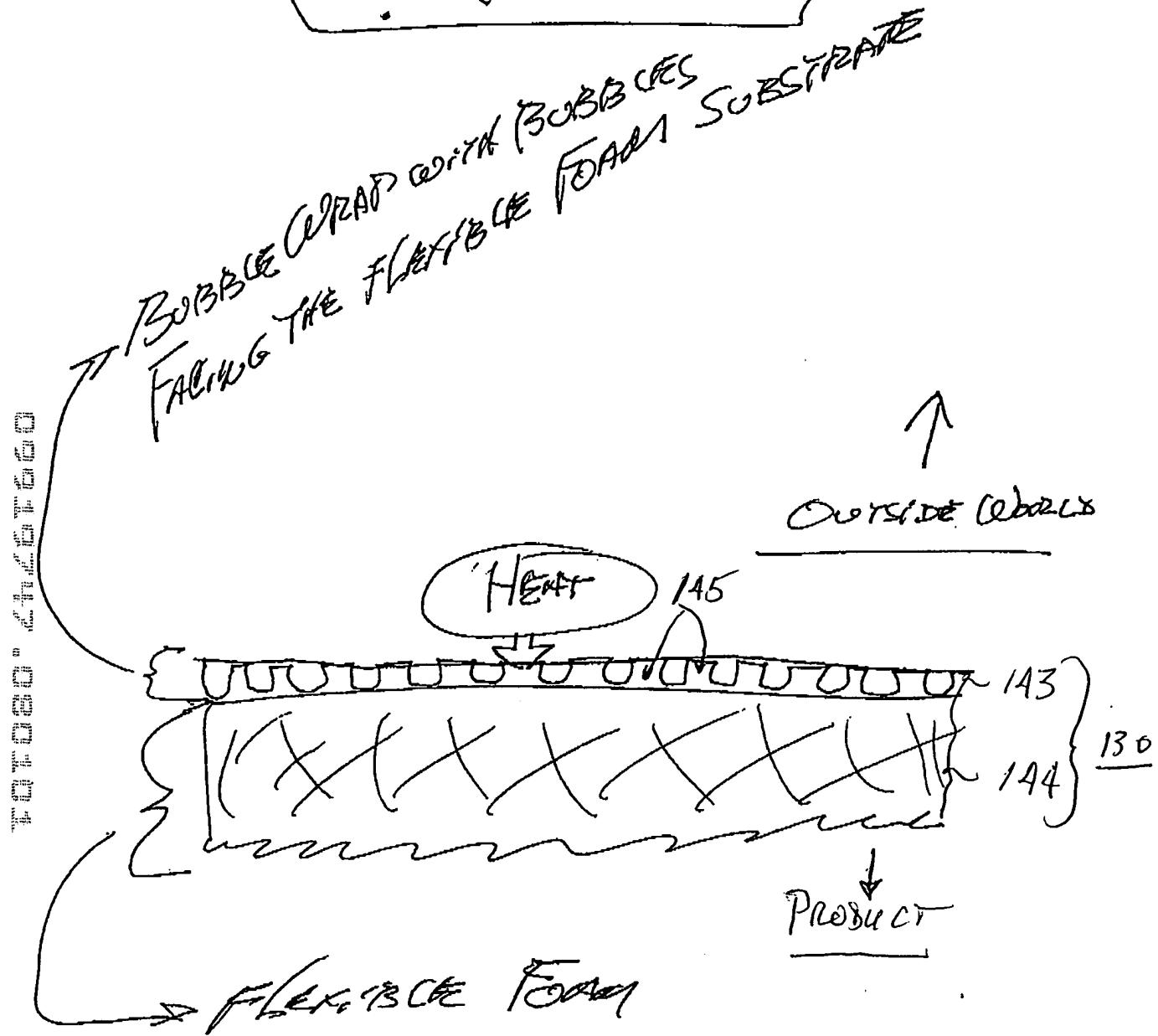


Fig. 24

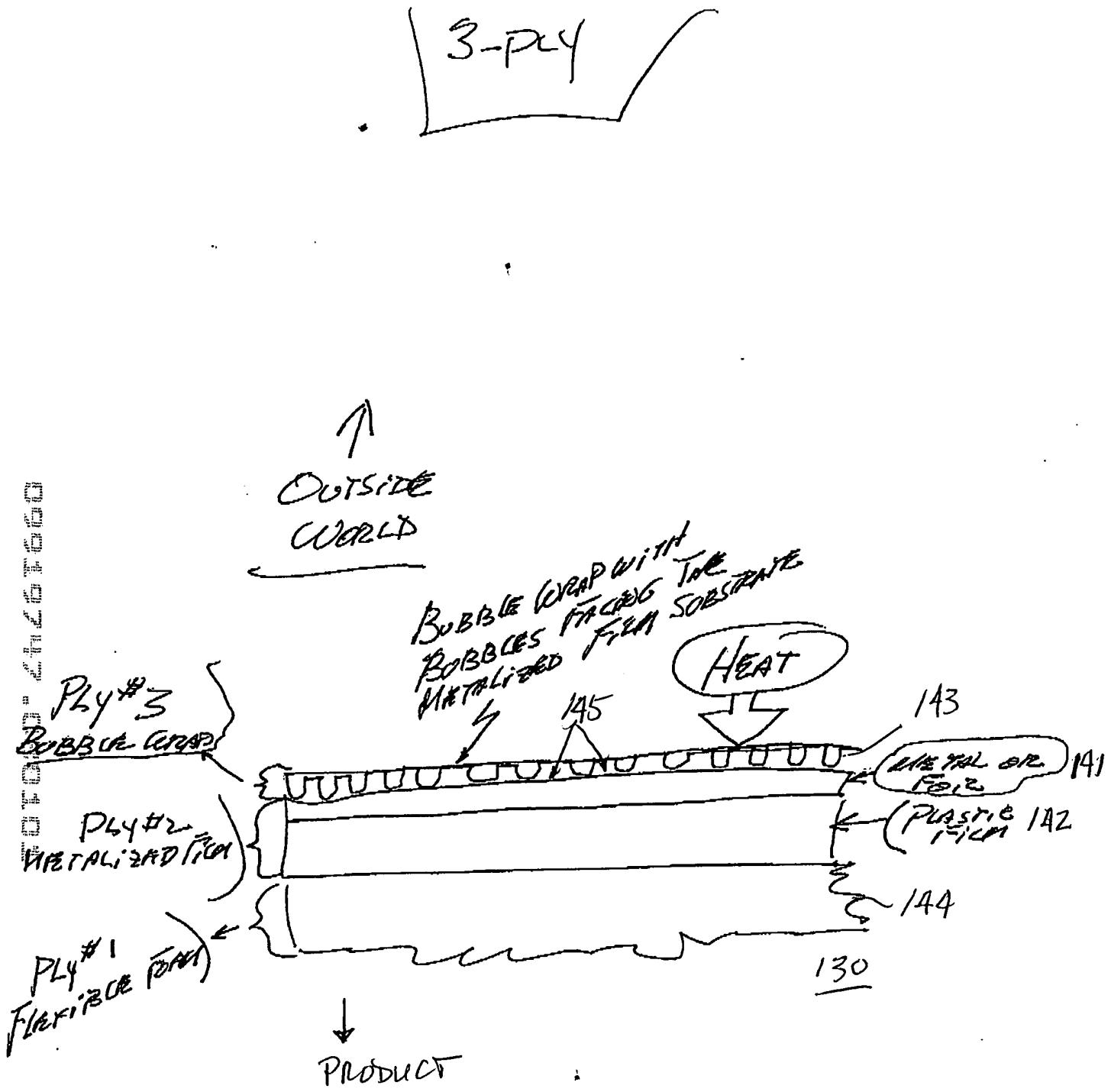


Fig. 25